Amendment to the Specification:

Please replace paragraph [0029] with the following amended paragraph:

[0029] About 100 kg (220 lb) of defatted soybean flakes (white flakes) were mixed with 587.3 kg (156 gallons) of water. The pH of the mixture was adjusted to 5.4 using food grade hydrochloric acid. After mixing for one hour, the slurry was centrifuged using a Sharples P660 continuous decanter centrifuge. The centrifuge feed rate was 7.57 L/min (2 gpm), and the differential backdrive speed was 20 rpm. A total of 421.4 kg (929 lb) of centrate was collected in a tank, to which 842.32 kg (1857 lb) of acetone was added with mixing. After 10 minutes mixing time, the mixing was stopped and the insoluble material was allowed to settle. After 1 hour, the liquid layer was decanted, and 421.4 kg (929 lb) of acetone was added to the [[decanted liquid]] <u>insoluble material</u> with mixing. Again, after 10 minutes mixing time, the mixing was stopped and the insoluble material was allowed to settle. After 1 hour, the liquid layer was decanted, and approximately 299.3 kg (660 lb) of the precipitated material remained in the tank. The precipitated material was vacuum filtered to remove acetone and acetone-soluble material and then air dried. After air drying, the precipitated material was dispersed in water and the resulting aqueous solution was ultrafiltered using a 2,000 molecular weight cut-off (MWCO) spiral wound membrane. The retentate from the ultrafiltration process was spray dried. The dried product was analyzed to determine the composition, and the chymotrypsin inhibitor (CI) activity was determined according to the procedure described herein. The results of the analysis are shown in TABLE 1.